

Happy Hour in the Tavern

Monday thru Friday 4:00 to 6:30

All Well Drinks- 8.50

Salmon Creek Cabernet Sauvignon, Chardonnay- Glass 8.50

Beers, Seltzer on Draft- 8.50

Huckleberry Hard Seltzer, Brewery X

Modelo Especial

Hacker Pschorr, Oktoberfest

805, Firestone Walker

Michelob Ultra

Downtown Brown, Lost Coast

Mind Haze IPA, Firestone Walker

Sculpin IPA, Ballast Point

Summit House Specialty Cocktails- 13.00 (4.00 off)

Lavender Lemon Drop 17.

Ketel One Citron vodka, lavender syrup, fresh lemon juice.

Humble Apple Pie 17.

Makers Mark bourbon, Apple Jack brandy, House cinnamon honey syrup, bitters, apple cider, shaken and served up.

Pumpkin Spice Rum White Russian 17.

Bacardi rum, Kahlua, cream, House made pumpkin cold foam, served over ice.

Burning Chair Manhattan 17.

Burning Chair bourbon/Falernum, vermouth, bitters, shaken and served up.

Summit House Margarita 17.

Tres Generations tequila, fresh lime juice, agave nectar, Cointreau, shaken and served over ice.

Rosemary Ginger Old Fashion 17.

Templeton Rye, Ginger liqueur, house made rosemary syrup, Peychaud bitters.

Spicy Pomegranate Paloma 17. (12. no alcohol)

Casamigos tequila, pomegranate juice, grapefruit juice, fresh lime juice, agave nectar, House cayenne ginger syrup, shaken and served over ice.

Chai Espresso Martini 17.

Stoli vanilla vodka, Tia Maria coffee liqueur, fresh brewed espresso, house made chai simple syrup.

Strawberry Mule 17. (12. no alcohol)

Tito's Vodka, strawberry puree/ fresh lime juice, simple syrup, ginger beer, club soda.

Other Wines by the Glass

Cabernet Sauvignon

	<u>6oz.</u>	<u>9oz.</u>
Duckhorn "Decoy", Napa Valley	14.	21.
Justin, Paso Robles	18.	27.
Austin Hope, Paso Robles	22.	33.

Pinot Noir

Duckhorn "Decoy", California	14.	21.
"Row 503" by Domaine Druhine, Willamette Valley, Oregon	15.	22.
William Selyem, Russian River Selection	28.	42.

Red Blend

"The Prisoner", Napa Valley	25.	37.
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Chardonnay

	<u>6oz.</u>	<u>9oz.</u>
La Crema, Russian River	17.	25.
Rombauer, Carneros	24.	36.

Sauvignon Blanc

Matua, Marlborough, N.Z.	12.	18.
Justin, Paso Robles	13.	19.

White Varietals

Pinot Gris, J Vineyards, Russian Rvr	12.	18.
Moscato, Mirassou, California	12.	18.

Sparkling (187ml)

La Marca Prosecco Brut	13.
Chandon Brut Rose, California	16.
Moet & Chandon Imperial	28.

Tavern Fare

SOUPS, SNACKS, AND SMALL PLATES

Hand Packed North Carolina Peanuts (7oz. Jar) 4.50 

Chef Tim's Truffle Fries 12.

 Prawn Cocktail 19.

Chesapeake Bay Style Crab Cakes 22.

 Hawaiian Ahi Sashimi* 17.

Seared rare ahi tuna/soy sauce reduction/wasabi cream/miso vinaigrette slaw.

Artisanal Cheese and Meat Assortment 25.

*Saint Angel "Triple Creme" Brie/Cypress Grove "Midnight Moon"/Beecher's Flagship cheddar/
Chef made lemon ricotta/Creminelli prosciutto/Hobbs red wine cured salame.*

French Onion Soup Gratinee 16.

Caramelized sweet onions in a flavorful stock/seasoned brioche croutons/melted Gruyere.

Lobster Bisque Soup 15.

Our Famous Creamed Corn au Gratin 9.

TAVERN FAVORITES

Prime Rib "Dip" Sandwich 28.

Onion straws/whipped cream horseradish sauce/au jus/toasted french roll/shoe string french fries.

Flagship Bacon Burger* 22.

10 oz. ground prime ribs of beef/ Beecher's Flagship cheddar/apple wood smoked bacon/ mayonnaise/french fries.

Grilled Chicken and Brie Sandwich* 20.

*Oak wood grilled Patterson Family Organics chicken breast on an Amish roll/triple cream brie cheese/apple wood smoked bacon/
sliced heirloom tomato/avocado/red leaf lettuce/roasted garlic basil aioli/french fries.*

SWEETS

Caramel Whiskey Bread Pudding 17.

 Creme Brulee 17.

J. M. Rosen's New York Cheesecake 17.

Profiteroles au Chocolate 16.

Chocolate Lover's Torte 16.

Dessert Sampler 22.

English Trifle 15.

*One profiterole/mini JM Rosen's cheesecake/mini creme brulee/
mini flourless chocolate torte/fresh berry garnish.*

OUR DINNER MENU (SCAN BELOW) IS ALSO AVAILABLE IN THE TAVERN



 - Gluten Free

* - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.